

# Fuentespina

## 7 meses



### DESCRIPTION:

Fuentespina Roble is a young wine from D.O. Ribera del Duero elaborated 100% of Tempranillo grapes from 50 years old vines and aged 7 months in New American oak barrels.

### ELABORATION:

The grapes used in the elaboration of this wine are rigorously controlled for hygiene standards, quality, acid content and pH levels. After the grapes are de-stemmed and crushing, a cold film maceration is carried out at 5°C for a period of 72 hours to obtain the maximum potential from the primary aromas. They are fermented in stainless steel vats between 18°C and 22°C for 10 days. When the alcoholic fermentation finishes the wine is racked to proceed with the malolactic fermentation. It will be bottled after 7 months in New American oak barrels.

### TASTING NOTE:

Intense violet red colour. Very expressive on the nose, hints of red and black fruits mixed with tones of vanillas, milky and roasted aromas. Pleasant, enveloping, full bodied and well structured in the mouth, with a fresh, long-lasting end.

### RECOMMENDED WITH:

Mushrooms, grilled fish, red meat, small game and semi-cured cheeses.

### SERVICE TEMPERATURE: 16°C